IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

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ATTY.'S DOCKET: KATO=15

In re Application of:	)	Art Unit: 1761
Yukinobu KATO, et al.	)	Examiner: C. SHERRER
Appln. No.: 09/144,851	)	Confirmation No. 5275
Filed: September 1, 1998	)	Washington, D.C.
For: FRUIT VINEGAR FROM RAW MATERIAL...	)	April 4, 2002

AMENDMENT

Honorable Commissioner for Patents
Washington, D.C. 20231

In response to the Office Action of October 11, 2001, for which a three month extension of time is hereby requested, please enter the following amendment:

IN THE CLAIMS

Cancel claims 25 and 26 without prejudice or disclaimer, applicants reserving the right to submit nonelected claims in a divisional application.

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Please amend claim 21 as follows:

21. (Third Amendment) A method for producing a fruit vinegar comprising subjecting to acetic acid fermentation by acetic acid bacteria in the presence of ethanol one member selected from the group consisting of (a) and (b), wherein

(a) is a member selected from the group consisting of lemon juice, lime juice, yuzu juice, kabosu juice, sudachi juice, and shii kuwasa juice, wherein said member is

(1) juice having naturally a pH value of 3.0 or more;